

The invention claimed is:

1. A composition comprising:
a pastry product at least partially coated with a substantially clear coating composition comprising a starch component wherein the composition provides at least a partial moisture barrier on the toaster pastry product.
2. The composition of claim 1, wherein the starch component comprises a modified wheat starch.
3. The composition of claim 1, wherein the clear coating composition comprises a slurry.
4. The composition of claim 3, wherein the slurry is applied to the pastry product at a temperature of from about 40°F to about 100°F.
5. The composition of claim 3, wherein the slurry comprises from about 5% to about 70% slurry solids.
6. The composition of claim 5, wherein the slurry comprises from about 30% to about 55% slurry solids.
7. The composition of claim 1, wherein the clear coating composition comprises:
from about 20% to about 100% starch component;
from about 5% to about 75% film-forming agent;
from about 0% to about 10% leavening system;
from about 0% to about 30% sweetener; and
from about 0% to about 3% stabilizer.
8. The composition of claim 7, wherein the starch component comprises wheat starch.

9. The composition of claim 8, wherein the wheat starch comprises a modified wheat starch.
10. The composition of claim 9, wherein the wheat starch comprises an oxidized, substituted modified wheat starch.
11. The composition of claim 7, wherein the film-forming agent comprises dextrin.
12. The composition of claim 11, wherein the dextrin comprises a corn dextrin and the corn dextrin is less than about 32 % soluble in about 77°F water.
13. The composition of claim 11, wherein the dextrin comprises a corn dextrin and the corn dextrin is less than about 15 % soluble in about 77°F water.
14. The composition of claim 7, wherein the leavening system comprises:
from about 0% to about 5 % sodium acid pyrophosphate; and
from about 0% to about 5 % sodium bicarbonate.
15. The composition of claim 7, wherein the sweetener comprises granulated sugar.
16. The composition of claim 1, wherein the substantially clear coating composition further comprises water, thereby forming a slurry and the coated toaster pastry has a slurry pickup of from about 5% to about 30% of slurry on the toaster pastry product after coating.
17. A composition comprising:
a pastry substrate at least partially coated with a coating composition comprising:
from about 20% to about 100% starch component;
from about 5% to about 75% of a dextrin;
from about 0% to about 10% of a leavening system;
from about 0% to about 30% of a sweetener; and
from about 0% to about 3 % of a stabilizer;

wherein the clear coating composition provides at least a partial moisture barrier on the pastry product.

18. The composition of claim 17, wherein the coating composition is substantially clear.
19. The composition of claim 18, wherein the starch component comprises a wheat starch.
20. The composition of claim 19, wherein the wheat starch comprises an oxidized, substituted modified wheat starch.
21. The composition of claim 20, wherein the dextrin comprises a low-solubility corn dextrin.
22. The composition of claim 17, wherein the leavening system comprises:
from about 0% to about 5% sodium acid pyrophosphate; and
from about 0% to about 5% sodium bicarbonate.
23. The composition of claim 17, wherein the sweetener comprises granulated sugar.
24. A method for making a composition comprising:
providing a toaster pastry product and a clear coating composition comprising a starch component, a film-forming agent, a leavening system, a sweetener, and a stabilizer;
at least partially coating the toaster pastry product with the clear coating composition;
thermally processing the pastry product; and
wherein the clear coating composition forms a moisture barrier on the pastry product upon thermal processing.
25. The method of claim 24, wherein the pastry product comprises a pastry product derived at least in part from wheat.
26. The method of claim 25, wherein the clear coating composition comprises:
from about 20% to about 100% wheat starch;

from about 5% to about 75% dextrin;
from about 0% to about 10% leavening system;
from about 0% to about 30% sweetener; and
from about 0% to about 3% stabilizer.

27. The method of claim 26, wherein the wheat starch comprises an oxidized, substituted modified wheat starch.

28. The method of claim 27, wherein the dextrin comprises a corn dextrin and the corn dextrin is less than about 32% soluble in about 77°F water.

29. The method of claim 27, wherein the dextrin comprises a corn dextrin and the corn dextrin is less than about 15% soluble in about 77°F water.

30. The method of claim 28, wherein the thermal processing comprises microwaving, baking, frying, or toasting.

31. The method of claim 30, wherein the clear coating composition comprises a slurry.

32. The method of claim 31, wherein the temperature of the slurry is from about 40°F to about 100°F when the slurry is applied to the toaster pastry.

33. The method of claim 31, wherein the slurry comprises from about 5% to about 70% slurry solids.

34. The method of claim 33, wherein the slurry comprises from about 30% to about 55% slurry solids.

35. A composition comprising:

a toaster pastry derived at least in part from wheat at least partially coated with a clear coating slurry comprising from about 40% to about 60% wheat starch, from about 20% to

about 40% dextrin, from about 0.5% to about 2.5% sodium acid pyrophosphate, from about 0.5% to about 2.5% sodium bicarbonate, from about 10% to about 20% granulated sugar, and from about 0% to about 3% stabilizer, wherein the clear coating forms a substantially clear, at least partial moisture barrier on the surface of the toaster pastry upon thermal processing.

36. The composition of claim 35, wherein the dextrin comprises corn dextrin.

37. The composition of claim 36, wherein the stabilizer comprises xanthan gum.

38. The composition of claim 37, wherein the clear coating slurry comprises about 50% wheat starch, about 32% corn dextrin, about 1.8% sodium acid pyrophosphate, about 1.2% sodium bicarbonate, about 14% granulated sugar, and about 0.15% xanthan gum.

39. The composition of claim 35, wherein the wheat starch comprises an oxidized and substituted wheat starch having a substitution level of about 0.1%.

40. The composition of claim 38, wherein the wheat starch comprises an oxidized and substituted wheat starch having a substitution level of about 0.1%.

41. The composition of claim 35, wherein the clear coating slurry has a viscosity of from about 8 to about 40 seconds as measured by the Stein viscosity method.

42. The composition of claim 40, wherein the clear coating slurry has a viscosity of from about 8 to about 40 seconds as measured by the Stein viscosity method.